



## **Flavour compound production by yeasts in a cheese model**

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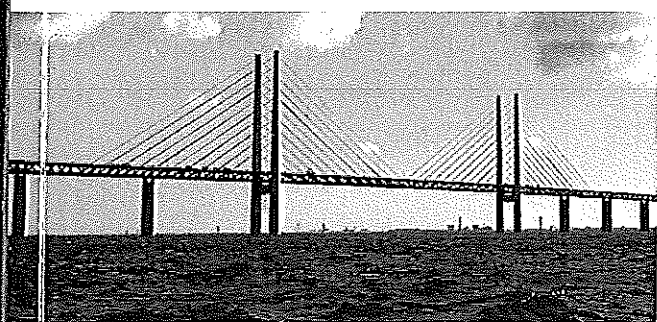
*Published in:*  
22nd International ICFMH Symposium Food Micro 2010

*Publication date:*  
2010

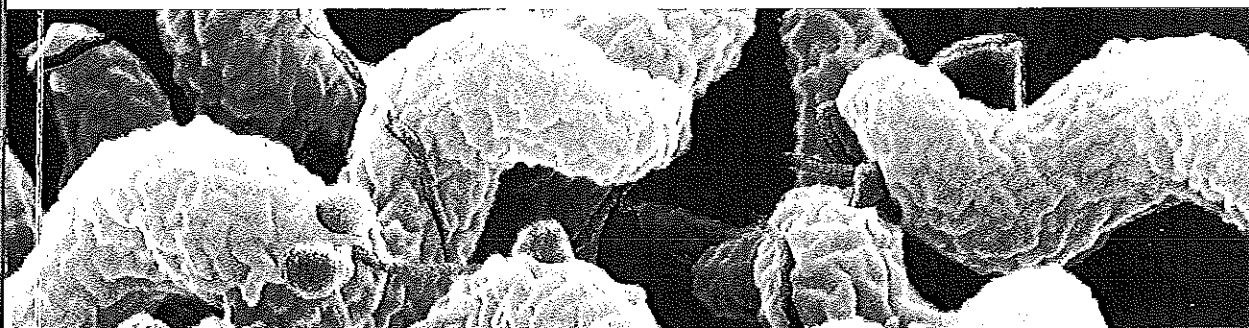
*Document version*  
Publisher's PDF, also known as Version of record

*Citation for published version (APA):*  
Sørensen, L. M., Gori, K., Petersen, M. A., Jespersen, L., & Arneborg, N. (2010). Flavour compound production by yeasts in a cheese model. In *22nd International ICFMH Symposium Food Micro 2010: final programme & abstract book* (pp. 74)

# 22<sup>nd</sup> International ICFMH Symposium Food Micro 2010



Copenhagen 30<sup>th</sup> August - 3<sup>rd</sup> September



Final Programme & Abstract Book



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PED2.15	Sondergaard T	PEB1.30	Sutherland JP	PEA2.18	Thorsen Line	PEA1.70
PEC1.44	Song EA	PEB2.10		PEB2.39	Thorsen Line	PEB1.32
PED2.41	Song KW	PEC1.42		PSA1.01	Thorup Cohn M	PEB2.21
PEA1.07	Sood R	PEB1.17	Sutyak, KE	PSA2.06	Thrane U	PEA2.44
PEA2.05	Soumaya Messaoudi	PEA1.33	Suzzi G	PEA1.56	Thuault D	PEC1.81
PEC1.65	Spaziani M	PEB2.17	Suzzi G	PEC1.78		PEC1.82
PEA1.59	Speybroeck N	PEC1.30	Svendsen C	PED2.50		PEC1.103
PEA2.41	Stabler R	PEB2.32	Svensson B	PEB2.06	Timan ADJ	PEB1.06
PEA2.46	Stabler R	PEB2.38	Svensson L	PEC1.92	Timke M	PEA2.29
PED2.61	Stals A	PEC2.15	Sweeney T	PED1.01	Todorov S	PEA2.14
PEB1.31	Stals A	PEC2.48	Szlavik, Julie	PSD2.03	Todorov SD	PEA2.08
PEA2.03	Stamatiou A	PEC1.72	Söderholm Henna	PEB2.60	Todorov SD	PED2.48
PEB2.23	Stampelou I	PEC2.55	Söderholm, H	PSB2.01	Todorov Svetoslav	PEA2.23
PEA1.47	Stastkova Zora	PEC1.10	Sørensen G	PEC2.01	Tofalo Rosanna	PEA1.56
PED2.24	Staufenbiel Anja	PEA2.06	Sørensen KI	PEA1.40		PEC1.78
PED2.11	Stecchini M	PEB2.17	X Sørensen LM	PEA1.10	Tomasevic I	PED2.49
PEB2.30	Stefanelli E	PEB2.37	Sørensen S	PEB1.21	Tomic N	PED2.49
PEB2.47	Stephan R	PED1.15	Sørensen SJ	PEE2.14	Tononi P	PEB2.37
PEB2.50	Stephan, R	PSB1.02	Sørensen, SJ	PSE1.03	Torabi P	PEB1.27
PEC2.46	Stessl B	PEC1.95	Tabanelli G	PEA1.30	Torriani S	PEA1.29
PSB1.06		PEC1.98		PEE2.08		PEA1.30
PED2.21		PEC1.99	Tahar A	PED2.01		PEB2.37
PEC1.63	Stevens G	PEE2.02	Taivosalo A	PEA1.15	Torrieri E	PED2.31
PEA1.17	Stevens, M	PSE1.01	Tajbakhsh M	PEB1.27	Toyofuku Hajime	PEC2.18
PEC2.47	Steyn Cató	PED2.02	Talon R	PEA1.04	Tran-Dinh N	PEB2.56
PED1.35		PED2.03	Talon R	PEB2.03	Traversa A	PEA2.42
PED2.16	Stjepanovic Aleksandra	PEA1.17	Taminato F	PEB2.23	Trivedi Krina	PEA1.09
PEA1.48	Stonsaovapak S	PED2.11	Tanfani F	PEB2.17	Trivedi Krina	PEB1.05
PED2.55	Stonsaovapak Siriporn	PEA1.08	Tango N	PEA1.68	Troianiello GD	PEA1.75
PEA2.44	Storm C	PED1.23	Tanner R	PEB1.03	Tromp, S-O	PSC2.02
PEC2.37	Storm Ida Marie		Tanner, S	PSE1.01	Truchado P	PED2.42
PED2.49	Lindhardt Drejer	PEA2.44	Tano-Debrah K	PEA1.36	Truelstrup Hansen L	PED2.07
PED1.27	Strachan Norval	PEC2.29	Tano-Debrah K	PEA1.37	Tsai SM	PEA1.07
PSC2.06	Strachan, Norval	PSC2.06	Taoukis P	PEC1.87	Tsakalidou E	PEA1.11
PEB2.04	Strand Å	PEA1.57	Taoukis P	PEC1.96	Tsevdou Maria	PEC1.87
PEB1.11		PED1.31	Tarczyska AS	PEC1.27	Tsevdou Maria	PEC1.96
PEC1.84	Straver J	PEC2.37	Tarczyska AS	PEC1.28	Tsironi Theofania	PEC1.87
PED2.52	Strini A	PED1.16	Tasara, Taurai	PSB1.02	Tudela, JA	PSD1.04
PEC1.51	Strydom Amy	PEC1.23	Tassoni A	PEA1.68	Tungtrakul P	PEA1.08
PED1.27	Studeněová A	PEC1.14	Tassou C	PEC1.53	Turhan Ö	PEA2.16
PEC1.31	Stulova I	PEC1.24	Team RELU	PEC2.29	Turpin Williams	PEA1.44
PEC1.33	Stulova Irina	PEA1.15	Teixeira JA	PEA1.26	Uhrig S	PEE2.10
PEC1.81	Stüber E	PED1.11	Teixeira P	PEA2.41	Urbán Carrillo G	PEC2.38
PEC1.82	Stüber Elisabeth	PEB1.14	Teixeira P	PEB1.31	Uyttendaele M	PEC1.30
PEC1.103	Suba S	PEB1.17	Tekin E	PEA1.47		PEC1.46
PEB2.48	Subires Alicia	PEB2.28	Tempelaars M	PEB2.29		PEB2.07
PEC2.44	Subires, Alicia	PSB2.03	Tenehaus F	PEC2.37		PEC2.07
PEC2.62	Sudharshana MR	PED1.10	Ter Beek A	PEB2.04		PEC2.15
PSA1.06	Sugita-Konishi Y	PEB1.13	Tersteeg-Zijderfeld MHG	PEB1.06		PEC2.18
PED2.21	Suhajda Á	PED1.19	Theron MM	PEC1.51		PEC2.35
PEB2.24	Suhajda Á	PED1.20	Thevenot-Sergentet D	PEC1.22		PEC2.36
PEB2.11	Susitha K	PED2.24	Thiel S	PEC2.23		PEC2.48
PEB2.13	Sutherland Jane P	PEC2.28	Thierry A	PEE1.01		PEC2.56
PEB2.14			Thierry, A	PSA1.06		PED2.49
12.60, PSB2.01,			Thorsen L	PED2.50		

PEA1.09 Biogenic amines production of *Enterococci* isolated from foodstuffs

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*Enterococci* are being used as starter cultures in various European cheeses as their presence in fermented foods results in organoleptically unique products. Biogenic amines (BA), found in number of foods, are produced by microbial decarboxylation of amino acids by various bacteria including enterococci. Consumption of foods with higher amount of BA can lead to various degrees of food intolerance. The main aim of our study was to determine 3 biogenic amines produced by different *Enterococcus* species which had been isolated from various foodstuffs. In total, 350 different enterococci strains originating from the strain collection of Department of Hygiene and Milk Technology (University of Veterinary and Pharmaceutical Sciences Brno) isolated from foodstuffs and stored at -75 °C were used in this study. Three different multiplex PCR were designed for the detection of genes responsible for Tyramine, Histamine and Ornithine production. Species specific identification of enterococci was carried out using the PCR method based on the genus specific section of the *sodA* gene encoding the enzyme manganese-dependent-superoxide dismutase. Phenotypic identification for the presence of BAs was carried out by doing a modification in the Majjala's decarboxylating medium (cultivation conditions: temperature 5 °C and 20 °C for 72 hours to 6 days aerobically). The qualitative and quantitative determination of BAs was carried out by HPLC. Out of total 350 enterococci strains 200 originated from milk and dairy products, and 150 from fermented sausages and meat. *E. faecalis* (201 isolates) and *E. faecium* (87 isolates) were found to be ruling in all of the origins. Other detected species were *E. mundtii* (27 isolates), *E. casseliflavus* (19 isolates), *E. durans* (9 isolates), *E. hirae* (5 isolates), and *E. malodoratus* (5 isolates). From the genotypic (PCR) and phenotypic analysis of 350 isolates 327 (93.42 %) isolates were found to be able to produce tyramine. HPLC results showed that from the total 327 tyramine positive isolates about 272 (83.18 %) were found to produce tyramine in the range of 1000-1500mg/L, and rest 55 (16.8 %) of strains in the range of 100-500mg/L. None of the isolates were able to produce histamine and ornithine. Our results show that *Enterococcus* species are high tyramine producers.

PEA1.10 Flavour compound production by yeasts in a cheese model

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In Denmark, there has in the past years been a development from many small farmhouse dairies towards larger, uniform and cost-efficient production units. In this process, a large part of the original microbiota has been lost as well as some of the more special cheese types and flavour notes. The aim of this work was to set-up a method for screening of yeasts for their effect on volatile compound production on a cheese substrate in order to search for potential cheese ripening-cultures to be used for new, diversified and unique cheeses. A simple cheese model based on a solid substrate containing fresh cheese and agar was used to determine the effect of surface-inoculation with either of the 3 yeast species *Debaryomyces hansenii*, *Yarrowia lipolytica* and *Saccharomyces cerevisiae* as well as the effect of NaCl (0 versus 3 % (w/w) NaCl in water phase) and temperature (25°C versus 12°C) on the production of volatile compounds. Volatile compounds were measured using dynamic headspace sampling followed by GC-MS and the data were assessed using multivariate analysis. The inoculated yeast species had a great influence on production of volatile compounds. Inoculation with *D. hansenii* resulted in production of the branched-chain amino acid-derived volatile compounds 2-methylpropanal, 2-methylbutanal, 3-methylbutanal, 2-methyl-1-propanol, 2-methylbutanol, 3-methylbutan-1-ol and 3-methyl-3-buten-1-ol, while *Y. lipolytica* resulted in production of the methionine-derived volatile compounds dimethyl-disulfide and dimethyl-trisulfide as well as some furanes and short-chain ketones. Production of some compounds was influenced by the temperature and addition of NaCl as for example the sulphides produced by *Y. lipolytica*, which were produced in higher amounts at 12°C and with added NaCl. *S. cerevisiae* resulted in production of the esters ethylacetate, isoamylacetate, ethylpropionate and ethylbutanoate at 25°C, but not at 12°C. Compounds as these may contribute with flavours described as malty (branched-chain aldehydes), cabbage-like (sulphides) and fruity (esters). In conclusion, the dominant yeast spp. on the cheese surface may be important for development of cheese flavour and thus the use of yeast spp. as ripening (starter) cultures have the potential to affect the flavour of cheese.

PEA1.11 The performance in Greek-style ki

*Marina Papadelli*

*E Tsakalidou* (2)

(1) Technological

(2) Agricultural U

Among the Greek table olives variety, produced according to t brine. In this study, *Leuconost* olives fermentation and its p physicochemically and microb fermentation with *Leuconost* starter the *Lactobacillus pent* three fermentations took pla the determination of pH, titra citric, succinic, tartaric) and r counting of lactic acid bacter cultures affected the pH, titra olives. The use of the starters acid production. It also shorte Complete consumption of the parameter for the avoidance c *Leuconostoc mesenteroides* s the lactic acid fermentation c

PEA1.12 The main micro

*S Bolaños* (1), *G*

(1) Universidad I

(2) Universidad ,

(3) Institut de Ri

Pozol is an acid, non-alcohol tamalized (cooked in a lime s banana leaves and left to ferr but in many cases as the mai and moulds. Lactic acid bact of nixtamal is starch, so amy non-amyolytic lab (nalab) is comparing *rpoB* PCR-DGGE I if acidification is enhanced and highly amyolytic *Lactob* band patterns of freshly mac *coccus faecium*, *Weissella c* *Lactobacillus* species, which end of fermentation, seem t that the process to produce i and *L. plantarum* A6, compa ) than *L. plantarum* A6 ( $\mu$  = ( in most samples suggests th and enhance acidification.